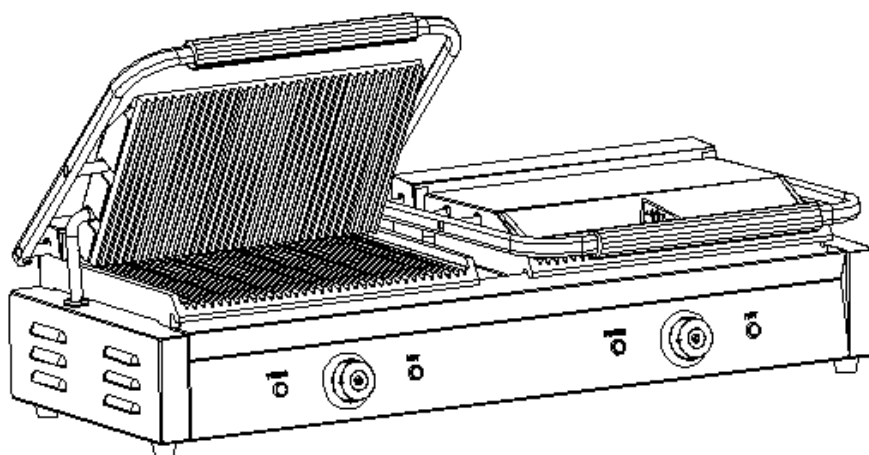
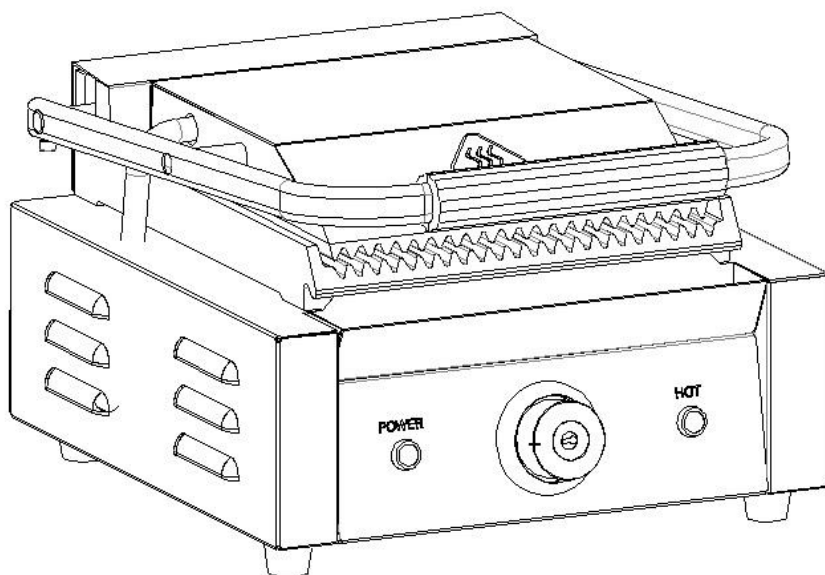


**Rise - Fall Style Electric Griddle**

**KGKB100 KGKB200 KGKB300**



**Instruction Manual**



Thank you for choosing our products. Please read the manual instruction carefully before using the equipment and use only as specified.

**Attention Owners and Operators**

This equipment is designed to provide safe and productive processing, cooking and warming of food products as long as the equipment is used

## INSTRUCTION & OPERATIONAL MANUAL

---

in accordance with the instructions in this manual and is properly maintained. Owners of this equipment bear the responsibility to make certain that this equipment is used properly and safety, and to strictly follow all of the instructions contained in this manual and the requirements of local, state or federal law.

### **Warning**

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

#### **For Your Safety**

Do not store or use any gasoline or other flammable vapors or liquids in the vicinity of this or other appliance.

The griddles are our medium-duty electrical appliances which are capable of toasting a variety of bread and sandwiches. It can also be used to grill steaks and several other meat products. The temperature is thermostatically controlled from 50° to 300°C. Two signal lamps are adjacent to the thermostat. The green one indicates that the product is energized. The orange one indicates that the heating elements are working.

## 1. Parameters:

Description	Model	Dimension	Voltage/ Frequency	Power
Rise-Fall Style Electric Griddle	KGKB100	310*310*200	220-240V/50Hz	2.2KW
Rise-Fall Style Electric Griddle	KGKB200	430*310*200	220-240V/50Hz	2.8KW
Rise-Fall Style Electric Griddle	KGKB300	570*310*200	220-240V/50Hz	4.4KW

## 2. Installation Requirement:

- Please put this equipment on a flat place, and far away from combustible elements.
- Please install proper power switch, fuse and power leakage protector near the equipment.
- The voltage supplied must be consistent with the information in the parameter part above.
- Electric connector is at the back of the equipment. Please connect the equipment to the ground according to the standard requirements.
- The ground line is
- Repairs should only be performed by qualified technicians to ensure safety. Repairs and other work by unqualified persons could be dangerous. Remove switch components, and the power cord (internal line), the light bulb unit etc, must first stop using; laypeople may not arbitrarily dismantle and modification.

## 3. Operation Instruction

### 3.1 Connect the power supply.

## INSTRUCTION & OPERATIONAL MANUAL

---

3.2 Check the power connection again and make sure there is no problem, then please use the equipment.

3.3 Put the food in the GN pans, then turn on the switch.

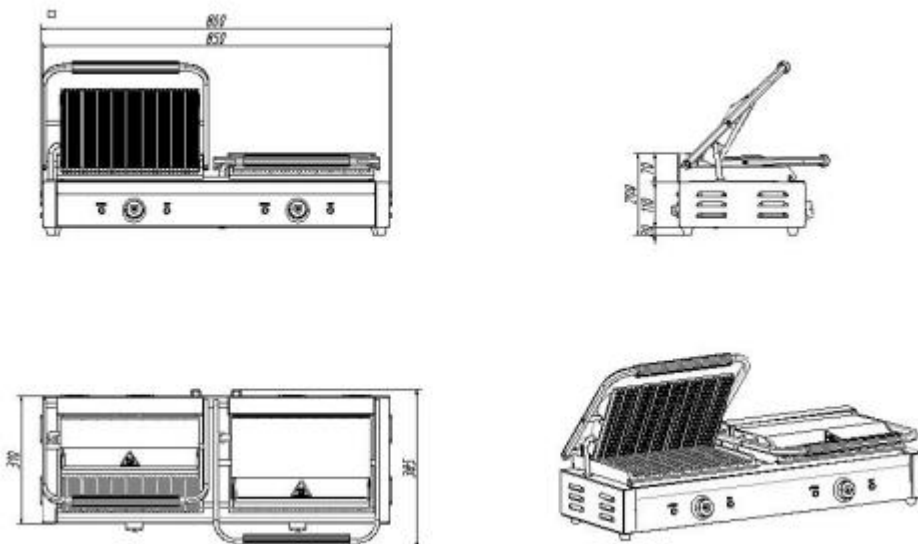
3.4 After use, please turn off the switch and disconnect the power.

3.5 Please do not touch the lights during usage.

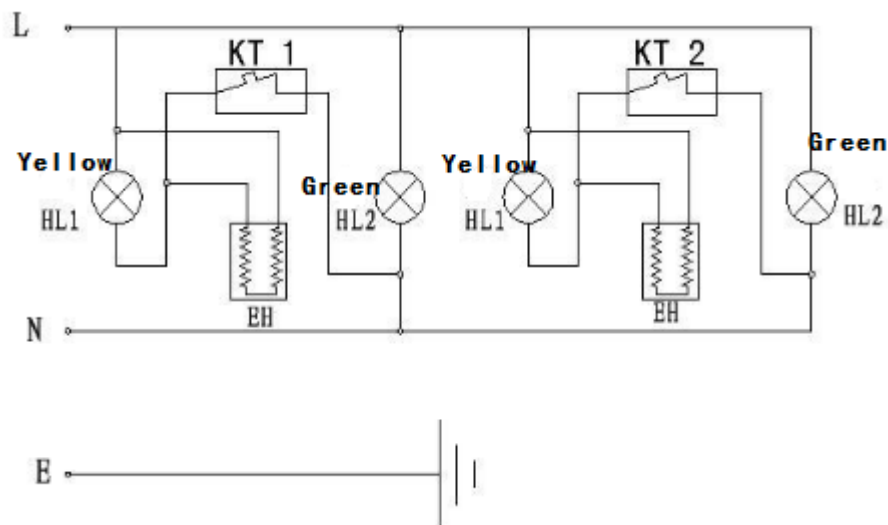
3.6 After use, please remove the oil on the net and GN pans.

3.7 Please do not use corrosive water or detergent to clean the equipment.

### 4. Pictures from Different View.



## 5. Electrical Schematic Diagram:



## 6. Troubleshooting

Accident	Reason	Trouble Shooting
1. Connect the power, the indicator light is not bright.	1. The power is not well connected. 2. Fuse is blown out.	1. Fasten the power line. 2. Replace the fuse.
2. Yellow indicator light does not extinguish, and the temperature is continuously increased.	1. The indicator light is wrongly connected. 2. Thermostat does not work.	1. Connect the light correctly. 2. Replace the thermostat.
3. Yellow indicator light is not bright, and the temperature is controlled well.	1. Indicator light is not connected well. 2. Indicator light is burned.	1. Fasten the connecting line. 2. Replace the indicator.

All above is just for reference. If there is any accident while your cooking, stop using is right away and let the professional staff to deal with it.

## **7. Cleaning and Maintenance**

1. Before cleaning, please disconnect the power supply to prevent any accident.
2. After using, please use wet towel without corrosive cleaning agent to clean the equipment and power line surface. Please do not use water clean it directly, because it will destroy the function.

## **8. Daily Checking**

Check the appliance before and after use. Before using, make sure the appliance dose not lean. Be certain that the power cord is not worn out or broken. When in use, make sure no unpleasant smell is present and there is no any unusual noise.

### **Important: Do not discard this manual**

This manual is considered to be part of the appliance and is to be given to the owner or manager of the hotel or restaurant, or to the person responsible for training operators of this appliance. It should be retained for future reference. Additional manuals are available from your local dealer.



GGM Gastro International GmbH  
Weinerpark 16  
D-48607 Ochtrup

[www.ggmgaastro.com](http://www.ggmgaastro.com) [info@ggmgaastro.com](mailto:info@ggmgaastro.com)  
+49 2553 7220 0